

NOVY BRUNCH

*Thank you for starting
your weekend with us for
ELEVEN years
Noe Valley!*



BRIOCHE FRENCH TOAST

almonds, fruit, maple syrup, powdered sugar 17

BUTTERMILK PANCAKES fruit, maple syrup 17

Add: blueberries, raspberries, chocolate chips or bacon 1.50 each

NOVY FAVORITE

HUEVOS RANCHEROS crispy corn tortilla, fried eggs*,
pepper jack, black beans, avocado, salsa ranchera, sour cream 21.5

Add bacon or sausage 3

All dishes below come with crispy potatoes. Sub fruit 2

ALL AMERICAN BREAKFAST 2 eggs any style*, Applewood
smoked bacon or chicken apple sausage, toast, jam 21.5

Sub english muffin 1

CLASSIC BENEDICT* Canadian bacon 20

LAMB GYRO BENEDICT*

thin-sliced roasted leg of lamb 21.5

SMOKED SALMON BENEDICT* smoked salmon, dill 21.5

24TH ST SCRAMBLE

chicken apple sausage, pepper jack, kale, onion 21

DOLORES OMELETTE

smoked salmon, goat cheese, mushrooms, scallions 21

EUREKA OMELETTE avocado, cheddar, mushrooms, scallions,

salsa fresca 20.5 *Add bacon or sausage 3*

BREAKFAST BURRITO scrambled eggs, Applewood smoked

bacon, pepper jack, tomato, onion *with sour cream & salsa fresca* 20.5

SIDES

French Fry Basket *Plain, Greek, or Sweet Potato* 10

Chicken Apple Sausage 6

Applewood Smoked Bacon 6 | Fresh Fruit 7

Toast w/ Strawberry Jam 5

Ask your server about kid's items!

NOVY FAVORITE

GRILLED HALLOUMI CHEESE

artichoke and date tapenade, grilled pita 16.5

HUMMUS roasted sun dried tomato, grilled pita 13.5

OLIVES & FETA castelvtranos, kalamatas, herb oil, pita 12

COBB grilled chicken breast, Applewood smoked bacon, avocado,
egg, gorgonzola, cherry tomato 21.5

CHICKEN APPLE WALNUT SALAD

grilled curried chicken breast, green apple, toasted walnuts, red
onions 20.5

KALE SALAD

dates, toasted walnuts, goat cheese, quinoa, fried red onions 19.5

Add: grilled pita 2 grilled chicken 8 sauteed shrimp 11 grilled salmon 16

CHICKEN WRAP grilled chicken, lettuce, tomato, pickled
onion, tzatziki, salsa verde & fries 21.5

LAMB GYRO thin-sliced roasted leg of lamb, lettuce, tomato,
grilled onion, tzatziki & fries 22.5

NOVY BURGER* house-ground beef, pepper jack, mushroom,
arugula, tomato, onion, green goddess & fries 22.5

NOVY FAVORITE

PANOS BURGER* house-ground lamb, feta, cucumber,
tomato, onion, tzatziki, olive tapenade & fries 22.5

*Upgrade fries for any burger or wrap to Sweet Potato or Greek Fries 2
Substitute Beyond Meat veggie patty 2 ~ Substitute gluten free bun 2
Add trio of house sauces: Spicy Aioli, Tzatziki, Garlic Aioli 3*

BRUNCH COCKTAILS

RED SANGRIA

Glass 14 / Carafe 45

ST. AGRETSIS SPRITZ

Glass 13 / Carafe 42

MIMOSAS

Glass 14 / Carafe 45

BELINIS OR POMOSAS

Glass 15 / Carafe 50

BLOODY MARY 13

MICHELADA 11

NOVY MULE 13

*A 5.5% surcharge will be applied to the bill to help offset the cost of ordinances
Two credit card maximum • 20% Gratuity Added for Groups of 6 or more • \$2 item split plate fee*

**Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness*

WINE ON TAP

	6OZ/9OZ	CARAFE
LA MAREA 2024 Albariño, <i>Monterey</i>	15/22	63
PAPAGIANNAKOS 2023 Assyrtiko, <i>Attiki, Greece</i>	16/23	bottle – 65
PINE RIDGE 2024 Chenin Blanc/Viognier, <i>Sonoma County</i>	13/19	55
WITHER HILLS 2023 Sauvignon Blanc, <i>New Zealand</i>	14/20	59
SCRIBE 2024 Chardonnay, <i>Sonoma Valley</i>	16/23	68
LORENZA 2023 Rosé, <i>Lodi</i>	13/19	55
FOLK MACHINE 2024 Pinot Noir, <i>Central Coast</i>	15/22	63
GAIA 2022 Agiorgitiko, <i>Nemea, Greece</i>	16/23	bottle – 65
HOUSE OF BROWN* 2023 Red Blend, <i>Lodi</i>	14/20	59
QUINTA CRUZ 2022 Tempranillo, <i>San Antonio Valley</i>	14/20	59
MONTE RIO 2022 Petit Syrah, <i>Lodi</i>	13/19	55
BROC CELLARS 2024 Cabernet Sauvignon, <i>California</i>	15/22	63
POGGIO COSTA Brut Prosecco, <i>Italy</i>	12	bottle – 40
ZARDETTO Sparkling Brut Rosé, <i>Veneto, Italy</i>	14	bottle – 59
PAPAGIANNAKOS Retsina, <i>Mesogaia, Greece</i>	12/17	bottle - 40

LOW ALCOHOL

ST. AGRETSIS SPRITZ <i>herbal, floral, bittersweet</i>	13/42 carafe
RED SANGRIA <i>fresh fruit</i>	14/45 carafe
MIMOSAS	14/45 carafe
BELINIS OR POMOSAS	15/50 carafe
NOVY MULE <i>premium soju, ginger beer, lime juice</i>	13
BLOODY MARY <i>premium soju, zesty house bloody mix</i>	13
MICHELADA <i>Trumer pilsner, zesty house bloody mix, lime</i>	11

DRAUGHT BEER

TRUMER PILSNER 4.8% German Pilsner, <i>Berkeley</i>	9
STANDARD DEVIANT 5.3% Kölsch, <i>San Francisco</i>	9
FIELDWORK <i>Rotating Hazy IPA, Berkeley</i>	9
SEASONAL BEER ON TAP - ASK YOUR SERVER!	9
SEPTEM 5% Pilsner, <i>Greece (bottle)</i>	9
SINCERE APPLE 5.6% Dry Hard Cider, <i>Napa (pint can)</i>	9

*HAPPY WOMEN'S HISTORY MONTH!

HOUSE OF BROWN RED BLEND

House of Brown is Black owned and Women-led out of Napa

NON-ALCOHOLIC BEVERAGES

SODA 5.5	5.5
Coke, Diet Coke, Sprite, Ginger Ale, Root Beer	
SARATOGA SPARKLING WATER	8
ICED TEA / LEMONADE / ARNOLD PALMER	5.5
FENTIMANS VICTORIAN LEMONADE <i>sparkling</i>	6.5
FENTIMANS ROSE LEMONADE <i>sparkling</i>	6.5
GINGER BEER	6.5
ORANGE JUICE	5.5
GRAFFEO DRIP COFFEE	5.5
HOT TEA 5.5	5.5
Earl Grey, English Breakfast, Chamomile, Mint, Green, African Nectar	
FIELDWORK N/A IPA (pint can)	9

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